

2011
OLYMPIA BANQUET FACILITY
GREEK ORTHODOX CHURCH

1575 ELECTRIC AVENUE - EAST PITTSBURGH, PA 15112

412.824.5540



STRAT WOOD
CATERING

412.672.9659

www.stratwoodcaterers.com

1977 Lincoln Way
White Oak, PA 15131

STRAT WOOD
CATERING

Irresistible Options *(continued)*

Chocolate Fountain Display

Cascading Chocolate surrounded by an enticing display of Strawberries, Pineapple, Pretzels, Marshmallows and Biscotti for dipping.

Gourmet Cookie Display

Ten varieties of gourmet cookies to compliment your menu including Apricot and Walnut Kolackys, Caramel Tassies, Lady Locks, Peanut Butter Blossoms, Pecan Tassies, Apricot and Nut Rolls, Thumbprints and Snickerdoodle Pinwheels

Ice Cream Sundae Bar

Build your own Ice Cream Sundae. Choose from Vanilla and Chocolate Ice Cream and a variety of toppings including Nuts, Jimmies, Crushed Oreos, Cherries, Chocolate Syrup, Strawberry Syrup, Caramel Topping and Whipped Cream.

Olympia Banquet Facility Presentation of Christ Church General Information

Deposit & Payment Information

- § To secure a date for your event, a deposit of \$800 should be made payable to the G.O.C Olympia Banquet Facility. .
- § \$300 of this deposit is considered your security deposit. Once the G.O.C has determined that there is neither damage nor anything missing, the \$300 deposit will be returned to you.
- § \$200 of this deposit will be credited toward the food and \$300 is considered a hall rental fee and will be kept by the G.O.C.
- § Should your event be cancelled, the deposit is non-refundable. At the time of cancellation, your deposit can only be transferred one time to another date either the same year or in the following year providing the date is available. Under no circumstances will the deposit be refunded.
- § 18% Service Charge and 7% PA Sales Tax will be added to your final bill.

Hall Rental Guidelines

- § The hall minimum is 150 people. Events of 100 or more guests are permitted on weekdays only.
- § Events are limited to 5 hours. If your event should exceed the 5-hour limit, you will be charged as follows: \$150 per hour and \$25 per hour for each bartender and host/hostess.
- § All events should conclude by 12:00 Midnight.
- § A final guaranteed guest count is required 10 days prior to your event.
- § Final payment is required 72 hours or 3 days prior to your event.
- § **Final payments should be made with cash or by a certified check made payable to GOC – Olympia Hall.**
- § Current menu pricing is effective January 1, 2011 – December 31, 2011. Menus & prices are subject to change.

Rental Items available from Olympia Hall

- § Centerpieces
- § Decorative trellis for the Head Table, Cake Table and Gift Table
- § Gift Card Box
- § Candelabras and white candles for the Head Table
- § Wedding Cake

General Information *(continued)*

Bar Service

- § Bar supplies, lemons, limes, oranges, soft drinks, cranberry juice, orange juice, tomato juice, cocktail mix and cocktail napkins - \$5.00 per guest.
- § Host/hostess fee - \$125
- § Bartenders will be provided through the G.O.C., the number needed depends upon your guest count. Below are the fees per bartender:
 - For 100 people – 1 bartender @ \$100.00
 - For 101-240 – 2 bartenders @ \$80.00 each
 - For 241-500 people – 3 bartenders @ \$80.00 each
 - For 351 – 500 people – 4 bartenders @ \$80.00 each
- § Complimentary champagne toast for Head Table.

Stratwood Caterers also provides the following at no additional charge:

- § White or Ivory Tablecloths on each guest table
- § Coordinating color napkins for each guest
- § China service and silverware
- § Accessory tables – buffet, gift table, place card table, cake table and cookie table - are all covered with white linens and skirting
- § Cookies and Pastries will be displayed on trays by our staff. Plates are provided on the cookie table for your convenience.
- § Our staff will cut or wrap your wedding cake according to your preference

Additional accessories are available for an additional fee and include:

- § Twinkle Lighting under all of the accessory tables

For further information, please contact Theodora V. Stupakis at 412.824.5540. All checks should be made payable to G.O.C. – Olympia Hall, 1575 Electric Avenue, East Pittsburgh, PA 15112

Thank you for your interest in Olympia Hall Banquet Facility for your upcoming event.

Theodora V. Stupakis
Banquet Manager

Irresistible Options

Hors d'oeuvres

Served Buffet Style during Cocktail Hour

Imported and Domestic Cheeses sliced and presented with Fresh Garden Vegetables and a Creamy Ranch Dip. To compliment this display, our chef offers Dijon and German Mustards for dipping and an assortment of Gourmet Crackers.

Butler-Passed Hors d'oeuvres Option

(Choice of three)

Hors d'oeuvre service is available prior to your meal that includes your choice of three of the following:

- § Lump Crab Stuffed Mushrooms
- § Quiche Lorraine
- § Cherry Peppers Stuffed with Hot Sausage
- § Potato Skins with Bacon and Cheddar
- § Blackened Chicken and Pineapple Skewers
- § Bruschetta with Tomato Caponata
- § Sesame Glazed Chicken Skewers
- § Swedish or Italian Meatballs
- § Bacon wrapped Shrimp/ Bourbon Glaze

Additional Hors d'oeuvres Options

§ **Baked Brie Cheese Displays**

Raspberry Brie with Carr Wafers - (serves 50 guests)

Warm Brie Brulee with Buttery Brown Sugar-Pecan Topping and Carr Wafers

§ **Jumbo Shrimp Cocktail**

§ **Spinach and Artichoke Dip**

A creamy blend of Swiss, Parmesan Cheese, Spinach, Artichokes and garlic served with Sourdough Bread and Pita Chips.

Banquet Selections

Entrées

(Choice of two)

- ✦ Sliced Roast Sirloin of Beef Au Jus
- ✦ Beef Bourguignonne
- ✦ Traditional Swedish Meatballs
- ✦ Tender Rotisserie Chicken
- ✦ Southern Fried Chicken
- ✦ Virginia Baked Ham with Pineapple Sauce
- ✦ Slow- Roasted Pork Loin with Madeira Bordelaise
- ✦ Stuffed Cabbage in Tomato Sauce
- ✦ Penne Pasta With Marinara or Alfredo Sauce
- ✦ Assorted Cold Cuts to Include:
 - Baked Ham, Salami, Roasted Turkey Breast
 - American and Swiss cheese
 - Lettuce, Tomatoes, Onions and Pickles

Add additional entrée -

Hot Sides

(Choice of two)

- ✦ Parsley Buttered Redskin Potatoes
- ✦ Garlic and Herb Roasted Redskin Potatoes
- ✦ Au-Gratin Potatoes
- ✦ Whipped Potatoes with Sour Cream and Chives
- ✦ Green Beans with Bacon and Onions
- ✦ Green Beans Almondine
- ✦ Brown Sugar Glazed Carrots
- ✦ Fresh Vegetable Medley
 - Broccoli, Cauliflower, Yellow Carrots
- ✦ Herbed Rice Pilaf
- ✦ Macaroni and Cheese
- ✦ Buttered Sweet Corn

Cold Sides

(Choice of two)

- ✦ Fresh Tossed Garden Salad with Choice of 2 Dressings
- ✦ Italian Bow-Tie Pasta Salad
- ✦ Red Skin Potato Salad
- ✦ Traditional Macaroni Salad
- ✦ Creamy Coleslaw
- ✦ Fresh Cut Fruit Salad

Our Banquet Menu also includes:

Oven fresh dinner rolls with butter.

Light Luncheon Buffet

Included on the Buffet

- ✦ Spinach and Artichoke Dip with French Baguettes
- ✦ Crab Stuffed Mushrooms
- ✦ Assorted Mini Quiche
- ✦ Domestic Cheese Display with German Mustard and Assorted Crackers
- ✦ Fresh Vegetable Crudités with Creamy Ranch Dip
- ✦ Spinach Salad
 - Fresh blueberries, strawberries, red onions, and toasted almonds served with raspberry and balsamic vinaigrette

Assorted Mini Croissant Sandwiches

(Choice of two)

- ✦ Chicken Salad with Grapes and Toasted Walnuts
- ✦ Egg Salad
- ✦ Ham Salad with Whole Grain Mustard
- ✦ Albacore Tuna Salad

Dessert

(Choice of one)

- ✦ Gourmet Cookies and Brownies
- ✦ Mini Crème Puffs and Éclairs

Our Menu also includes:

Oven Fresh Dinner Rolls with Butter, Hot Tea, Fresh Brewed Coffee and Decaf.

Buffet Service

Complimentary Hors d'oeuvres

Served Buffet Style during the Cocktail Hour

Imported and Domestic cheeses sliced and presented with fresh garden vegetables and a Creamy Ranch Dip. To compliment this display, our chef offers Dijon and German mustards for dipping and an assortment of gourmet crackers.

Salad

(Choice of one served to your guests)

♣ Fresh Tossed Salad

A variety of mixed greens, grape tomatoes, cucumbers and red onion with your choice of two dressings

♣ A La Grecque

Crisp romaine lettuce with kalamata olives, grape tomatoes, pepperoncini, feta cheese, sliced red onions and oregano vinaigrette

♣ Clemson Bleu

Field greens with dried cranberries, golden raisins, crumbled bleu cheese, toasted pistachios, sliced red onion and served with balsamic vinaigrette
(add \$1.00)

♣ Stratwood Signature Salad

Baby and curly leaf spinach, sliced strawberries, mandarin oranges, red onion and candied walnuts served with citrus and raspberry vinaigrette
(add \$1.00)

Chef Carved Entrées

(Choice of one)

♣ Rotisserie Turkey Breast

♣ Roasted Pork Loin

♣ Smoked Ham with Cloves and Honey Baked Glazing

♣ Slow Roasted Marinated Top Round of Beef

♣ Prime Rib of Beef Au Jus (add \$1.95)

♣ Roasted Beef Tenderloin (Market Price)

All served with appropriate accompaniments

Stations *(continued)*

Kabob Station

(Choice of two)

Your Choice of Blackened Chicken and Pineapple, Marinated Filet and Portabella Greek Style Chicken and Artichoke, Teriyaki Glazed Pork, or Tuna Kabobs with Chili Lime Glaze and served with Marinated Grilled Vegetables

Grilled Fajita Station

Tender Marinated Strips of Beef or Chicken with Sautéed Peppers and Onions Served with Flour Tortillas, Shredded Pepper Jack Cheese, and Pinto Beans, Spanish Rice, White Corn Tortilla Chips with Chili Con Queso, Guacamole and Salsa

Oriental Station

A combination of Orange Peel Shrimp, Sesame Glazed Chicken Skewers, Stir Fried Rice, and Steamed Broccoli

Bananas Foster Station

Ripe Bananas, Brown Sugar, and Cinnamon Flambéed With Meyers Dark Rum and Banana Liquor Served on top of Vanilla Bean Ice Cream

Chocolate Fountain

Cascades of Rich Milk Chocolate served with Fresh Strawberries, Marshmallow, Pretzel Rods, Pineapple, and Biscotti for Dipping

Deluxe Pastry Station

(Minimum of 100 guests)

A wide variety of Cake, Tortes, and Pies to include:
Death by Chocolate Cake, Burnt Almond Torte, Chocolate Peanut Butter Pie, Coconut Cream Pie, White Chocolate Raspberry Cheesecake, Dutch Apple Crumb Tart, Carrot Cake and Assorted Gourmet Cookies

Stations

Choice of Four Stations, please

Fruit, Cheese, and Crudités Display

An Elegant Display of Freshly Skewered Fruits and Berries with Honey-Walnut Dip, Imported and Domestic Cheeses served with German & Dijon Mustard, Lavash Crackers and French Baguettes, Fresh Vegetable Crudités with Jumbo Stuffed Olives and Marinated Fresh Mozzarella

Soup and Salad Station

Fresh Tossed Garden Salad and Classic Caesar, Accompanied by a selection of Specialty Salads, including Tropical Fruit, Broccoli Cheese, Marinated Artichoke Salad and your choice of one of the following soups:

- § Broccoli Cheese
- § Chili Con Carne
- § Italian Wedding
- § Creamy Potato and Leek
- § Minestrone
- § Tomato Dill Bisque
- § Chicken and Dumpling Soup

Served with Rolls and Butter

Pasta Station

(Your choice of two pastas and two sauces)

Classic Marinara, Roasted Garlic Alfredo, and Red Pepper Cream Sauce Penne, Cavatappi, and Farfalle Pasta

Served with an array of fresh toppings to include Feta Cheese, Black Olives, Diced Tomatoes, Parmesan Cheese, Artichokes, Roasted Red Peppers, and Garlic Bread Sticks.

Carving Stations

(Choice of one)

- § Slow Roasted Marinated Top Round of Beef
- § Honey Glazed Virginia Ham
- § Rotisserie Turkey Breast
- § Roasted Pork Loin
- § Roasted Prime Rib
- § Tenderloin Au Poivre

All Selections are Carved to Order and served with Condiments and Specialty Breads

Buffet Service *(continued)*

Entrées

(Choice of two)

- § Egg & Parmesan Encrusted Chicken Romano with Garlic and Lemon Sauce
- § Old Fashioned Focaccia Stuffed Chicken Breast with Sauce Supreme
- § Chicken Marsala with Mushroom Demi Glace
- § Marinated Grilled Chicken Breast with Mango Papaya Relish
- § English Style Cod Loins
- § Cod Florentine
- § Sliced Roast Sirloin served with Green Peppercorn Demi Glace
- § Beef Bourguignonne
Braised Beef in red wine with small savory, onions and mushrooms
- § Slow Roasted Pork Loin with Rosemary - AuJus

Pasta Entrée

(Choice of one)

Penne, Bow Tie or Cavatappi Pasta

Served with

Roasted Garlic Alfredo, Traditional Marinara or Roasted Red Pepper Cream Sauce

Accompaniments

(Choice of two)

- § Oven Roasted Garlic and Parmesan Baby Bakers
- § Parsley Buttered Red Skin Potatoes
- § Twice Baked Potato
- § Au Gratin Potatoes
- § Wild Rice Pilaf
- § Steamed Fresh Mixed Vegetables
Broccoli, Cauliflower, Orange and Yellow Carrots
- § Green Beans with Apple Smoked Bacon & Pearl Onions
- § Green Beans Almondine
- § Honey Ginger Glazed Belgian Carrots
- § Sugar Snap Peas with Roasted Red Pepper
- § Baked Zucchini Parmesan

Our Buffet Menu also includes:

Oven Fresh Dinner Rolls with Butter, Hot Tea, Fresh Brewed Coffee and Decaf.

Seated Service

Starters

(Choice of one served to your guests)

- § Italian Wedding Soup
- § Tomato Dill Bisque
- § Yukon Gold Potato and Leek Soup
- § Roasted Garlic and Wild Mushroom Soup
- § Seasonal Medley of Fruit and Berries

Salad

(Choice of one served to your guests)

- § Fresh Tossed Salad
A variety of mixed greens, grape tomatoes, cucumbers and red onion with your choice of two dressings
- § A La Grecque
Crisp romaine lettuce with kalamata olives, grape tomatoes, pepperoncini, feta cheese, sliced red onions and oregano vinaigrette
- § Clemson Bleu
Field greens with dried cranberries, golden raisins, crumbled bleu cheese, toasted pistachios, sliced red onion and served with balsamic vinaigrette
(add \$1.00)
- § Stratwood Signature Salad
Baby and curly leaf spinach, sliced strawberries, mandarin oranges, red onion and candied walnuts served with citrus and raspberry vinaigrette
(add \$1.00)

Entrees

Prices per guest

- § Pan Seared 8oz. Filet of Sirloin with Mushroom Demi Glace
- § Slow Roasted Prime Rib of Beef Au Jus
- § Tournedos of Beef with Lump Crab and Béarnaise Sauce
- § Chicken Fontina
Grilled Chicken Breast covered with Fontina cheese, wrapped in Prosciutto and topped with a Pesto Butter sauce
- § Egg & Parmesan Encrusted Chicken Romano with Garlic and Lemon Sauce
- § Stuffed Chicken Breast
Skin on Chicken Breast with traditional savory Bread Stuffing served with Sauce Supreme
- § Tilapia Stuffed with Lump Blue Crab & Topped with Nantua Sauce
- § Mediterranean Style Orange Roughy
Orange Roughy filet topped with Feta Cheese, Sun-Dried Tomatoes, Red Onions, Capers and Lemon Zest

Seated Service *(continued)*

Entrees (continued)

- § Chesapeake Bay Crab Cakes
Two Crab Cakes Sautéed and served with Dijon Remoulade Sauce
- § Stuffed Pork Chop
Bone-in Center Cut Pork Chop with traditional Sage and Celery Stuffing served with gravy
- § Filet of Beef & Crab Stuffed Shrimp
A Grilled Filet of Beef and Three Crab Stuffed Shrimp Served with Shiitake Demi Glace and Lemon Butter Sauce

Accompaniments

(Choice of two)

- § Herb Carrots with Apricot Glaze
- § Steamed Fresh Mixed Vegetables
Broccoli, Yellow Carrots, Cauliflower
- § Sugar Snap Peas with Roasted Red Peppers
- § Julienne Vegetables with Roasted Asparagus Spears
- § Green Beans Almondine
- § Twice Baked Potato with Cheddar Cheese and Chives
- § Roasted Garlic Whipped Potatoes
- § Roasted Red Pepper Duchess Potatoes
- § Oven Roasted Garlic and Parmesan Baby Bakers
- § Sweet Potato Hash

Dessert

(Choice of one)

- § Vanilla Ice Cream with a Rolled Wafer Cookie
- § Carrot Cake
- § Dutch Apple Pie
- § Double Chocolate Layer Cake
- § Tiramisu
- § New York Cheesecake with Fresh Strawberries

Our Menu also includes:

Oven Fresh Dinner Rolls with Butter, Hot Tea, Fresh Brewed Coffee and Decaf.